

# V RESTAURANT & BAR

## STARTS

Soup Du Jour ~ cup 6 / bowl 9

Devils on Horseback GF ~ (5) bleu cheese stuffed, applewood bacon wrapped dates 12

V Fried Olives GF ~ crispy fried - anchovy stuffed - spanish green olives 10

Truffle Fries GF ~ crispy french fries, white truffle oil, parmesan cheese, herbs 10

Crispy Calamari & Shrimp GF ~ tubes, tentacles, shrimp, shishito peppers, green goddess aioli 18

Brussel Sprouts GF ~ fried brussel sprouts, bleu cheese crumbles, applewood bacon pieces, truffle balsamic glaze 15

Salmon Rilletes ~ poached & smoked salmon, dill, horseradish, sour cream, toasted focaccia 16

Chef's Choice Cheese Plate\* ~ honey, sliced apple, fig jam, dried fruit, candied pecans, baguette 28

ADD Charcuterie 12

## SALADS

Spring Fling \*GF ~ mixed greens, mandarin oranges, sliced strawberries, candied pecans, feta cheese, raspberry vinaigrette 14

Beet GF ~ mixed greens, braised beets, shredded carrots, apples, bleu cheese, orange hazelnut vinaigrette 15

Charred Romaine GF ~ grilled romaine, applewood bacon, cherry tomatoes, bleu cheese crumbles, avocado, truffle balsamic glaze, bleu cheese dressing 16

Pheasant Salad \*GF ~ 8oz. pan seared breast, mixed greens, candied pecans, dried cranberries, brie cheese, sliced apples, champagne vanilla vinaigrette 19

Mixed Greens GF ~ mixed greens, cherry tomatoes, cucumber, red onion, choice of dressing 12

## PLATES

BURGERS & SANDWICHES COME WITH CHIPS  
CHANGE TO ~ side fries 4, truffle fries 5,  
cup of soup 6, side mixed greens 6

1/2 lb Angus Burger ~ house sauce, lettuce, tomato, dill pickle, red onion, toasted brioche bun 14

ADD - cheddar, swiss or bleu ~ 1.5 (per cheese)

ADD bacon ~ 4 OR avocado ~ 3.5

Veggie Burger ~ house made patty, marinated tomato, lemon parmesan arugula, green goddess aioli, toasted brioche bun 14

Pork Tenderloin Sandwich ~ seasoned & grilled tenderloin, apricot & pistachio chutney, brie cheese, toasted french roll 14

Buffalo Cauliflower Sandwich ~ roasted cauliflower steak, buffalo sauce, bleu cheese, lettuce, tomato, red onion, ranch, toasted ciabatta roll 14

Provençal Chicken Sandwich ~ grilled & sliced chicken breast, sliced grapes, arugula, herbed goat cheese spread, honey dijon mustard, french roll 15

Steak Frite GF ~ 8 oz grilled new york, french fries, béarnaise sauce 24

Truffle Mac N' Cheese ~ parmesan, 2yr white cheddar, truffle oil, toasted bread crumbs, herbs 14

Salmon Béarnaise GF ~ salmon filet, polenta cake, lemon parmesan arugula, marinated tomatoes, béarnaise 24

Pasta Du Jour ~ MP

ADD to ANY DISH

avocado 3.5, bacon 4, chicken 7, salmon 12, shrimp 10,  
pheasant breast 12, 8 oz prime new york

GLUTEN FREE BUN / BREAD 2

GLUTEN FREE PASTA 3

VEGAN CIABATTA ROLL UPON REQUEST

\* contains nuts / GF ~ Gluten Free

20% Gratuity Added to Groups of Six or more  
Served Thursday - Sunday after 5pm

*LIMITED AVAILABILITY ~ RESERVATIONS SUGGESTED*

V Restaurant, Bistro & Bar Fine Dining  
AVAILABLE THURSDAY - SUNDAY STARTING @ 5PM

*20% gratuity will be added to tables of six or more*

Chicken Piccata GF 37

pan fried chicken breast,  
lemon caper cream sauce, mashed  
potatoes, seasonal vegetables

~ wine pairing suggestion:

2021 Sauvignon Blanc, Newsome Harlow  
2019 Cotes Du Calaveras Blanc, Lavender  
Ridge

12 oz. Prime New York Steak GF 47

simply seasoned & grilled,  
whiskey peppercorn sauce, mashed  
potatoes, seasonal vegetables

~ wine pairing suggestion:

2019 The Brat, Prospect 772  
2019 Zinfandel, Newsome Harlow

Fish Du Jour MP

chefs choice seasonal fish,  
accompaniments

~ wine pairing suggestion:

See server for dish & wine pairing  
suggestion

Pheasant Breast GF 39

seared & oven finished airline breast,  
cranberry kiwi relish, wild rice, seasonal  
vegetables

~ wine pairing suggestion:

2020 Sancerre, Pascal Jolivet  
2019 Grenache Blanc, Lavender Ridge

Venison Tenderloin GF 49

cocoa chili rubbed tenderloin,  
pomegranate coulis, mashed potatoes,  
seasonal vegetable

~ wine pairing suggestion:

2018 Pinot Noir, Indian Rock  
2017 The Truant, Prospect 772

~ wine pairing suggestion:

2017 Reserve Cabernet, Tanner  
2017 The Truant, Prospect 772

Pasta Du Jour MP

chefs choice pasta, accompaniments

~ wine pairing suggestion:

see server for dish & wine pairing  
suggestion